



## MID-SUMMER AUGUST

### »» — «« **ARTISANAL CHEESE BOARD** — «« »»

CHEESE 25  
ADD CHARCUTERIE 10

#### CHEESE

##### **MOUNT TAM**

ORGANIC COW'S MILK TRIPLE CREAM, POINT REYES

##### **IDIAZABAL**

SMOKED SHEEP'S MILK, BASQUE, SPAIN

##### **FOURME D'AMBERT BLEU**

UNPASTEURIZED COW, FRANCE'S OLDEST CHEESE

#### CHARCUTERIE

##### **ALLE-PIA CALABRESE**

CAYENNE, FENNEL, PAPRIKA

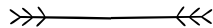
##### **ALLE-PIA CACCIATORINO**

JUNIPER, CHIANTI, GARLIC, BLACK PEPPER

##### **PROSCIUTTO**

DOMESTIC SALT CURED HAM, 18 MONTHS

ESTATE WALNUTS, PRESERVES, HOUSE MUSTARDS, BREAKING BREAD BAGUETTE



#### **LUNCH**

<b>HALTER BURGER</b>	BRIOCHE, HOLEY COW SWISS, RUSSIAN DRESSING, DILL, TOMATO 16
<b>LOBSTER BURRATA</b>	MAINE LOBSTER, PEACHES, POMEGRANATE, FENNEL, ALMOND 23
<b>RAW AHI SALAD</b>	TOMATOES, STRAWBERRIES, SESAME, BASIL 18
<b>SHORTRIB SUADERO</b>	TOSTADA, AVOCADO, CREMA, CHILIS, CILANTRO 15

#### PAIRINGS

2017 ANCESTOR
2018 VIOGNIER
2018 VIOGNIER
2019 ROSÉ

#### **TO SHARE**

<b>HALTER OLIVE OIL</b>	2019 VINTAGES, BREAKING BREAD BAKERY BAGUETTE 12
<b>MANCHEGO FRIES</b>	THYME, ROSEMARY 10
<b>CORN ON THE COBB</b>	COTIJA, SMOKED GARLIC, CHILI, CILANTRO, BUTTER 8
<b>BABY POTATOES</b>	CHEVRE, OLIVES, ROSEMARY, LEMON CONFIT 12
<b>ESTATE WALNUTS</b>	HOUSE CANDIED, SEASONALLY SPICED 5

2017 SYRAH
2017 CDP
2017 ANCESTOR
2017 SYRAH
2017 CABERNET

#### **BEVERAGES**

<b>COCA-COLA</b>	MEXICAN COKE 354 ML 5
<b>S. PELLEGRINO</b>	SPARKLING 0.5 LITER 5
<b>AQUA PANNA</b>	ARTISANAL STILL 0.5 LITER 4